

**-HANDHELDS-**

**All handhelds served with fries, upgrade to truffle fries 6**

**Bistro Burger 16**

8oz Michigan beef | caramelized onion | white cheddar | bistro sauce | brioche

**Spicy Crispy Chicken Sandwich 16**

Spicy chipotle aioli | spicy slaw | cucumber | brioche

**Grilled Chicken Sandwich 17**

spring greens | gran cru gruyere | garlic spread | balsamic tarragon aioli | brioche

**Black Bean Chipotle Burger (VG) 16**

spring greens | sun dried tomato | garlic aioli | brioche

**-SALAD-**

**Caesar 14**

romaine | cracked pepper | parmesan | crostini

**Roasted Beet & Arugula 16**

spring mix | jalapeno honey beet puree | fresh shaved beets | honey goat cheese | honey vinaigrette | pistachio dukka

**Strawberry & Feta Salad 15**

spring greens | cucumber | strawberry | feta | pickled red onion | candied walnuts | apple vinaigrette

**Add chicken 8 | Add Shrimp 12 | Add Salmon 12**

**Soup DuJour 12**

fresh, seasonal, everchanging

**Lobster Bisque 15**

**-SEAFOOD-**

**Walleye Piccata 26**

capers | artichoke | garlic whipped potato | haricot vert | rainbow carrot

**Walnut Encrusted Bourbon Maple Salmon (GF) 34**

asparagus | arborio orzo rice | bourbon glaze

**Signature Crab Cakes 22**

lump meat | scallion | sriracha aioli

**-PASTA-**

**Spicy Sausage Vodka Penne 24**

garlic | red pepper | spinach | chili flake | confit tomato | cream

**Lobster Brown Butter Buccatini 29**

claw+tail | spinach | pink peppercorn

**Mushroom Truffle Brown Butter Gnocchi (VG) 24**

mushroom blend | caramelized onion | black truffle dust | truffle pearl

**-LAND FARE-**

**Lamb Chops 42**

garlic whipped potato | heirloom carrot | haricot vert | citrus chimichurri

**Lemon Chicken Piccata 24**

capers | artichoke | garlic whipped potato | haricot vert | rainbow carrot

**Braised Short Rib 36**

roasted garlic whipped potato | heirloom carrot | haricot vert | Luna zip

**7oz Filet 48**

asparagus | potato pavé | Luna zip sauce

Chef De Cuisine: Angus Johnson

\*Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Specialty



Cocktails

**Luna Eclipse 16**

*Citadelle Gin, Triple Sec, Honey Simple, Fresh Squeezed Lemon Wedge, Honey, Sugar, Lemon Wheel*

**Meteor Shower 15**

*La’ French Vodka, Blackberry Puree, Simple Syrup, Lemonade, Topped with Soda, Blackberries, Mint*

**Super Nova (Margarita) 17**

*Pineapple Infused Tequila, Cointreau, Lemon Juice, Lime Juice, Agave*

**Milky Way (Vanilla Espresso Martini) 16**

*St. Elder Hazelnut Liqueur, Grainger’s Organic Vanilla Vodka, Espresso, Baileys, Espresso Beans*

**Top Shelf Fizz 20**

*Hendrix Gin, St. Germain Liqueur, Topped with Verdi Spumante*

**Luna Mule 18**

*Seasonal & Everchanging*

**Hidden Galaxy (Paloma) 16**

*Premium Corazon Tequila, Grapefruit Juice, Lime Juice, Pomegranate Juice, Spicy Ginger Syrup (Honey, Ginger, Cayenne), Sugar, Cayenne, Tajin Rim, Grapefruit Slice and Lime Twist*

**Super Moon 18**

*Petoskey Stone Gin, St. Germain, Elderflower Liqueur, Fresh Lemon Juice, Hibiscus Syrup, Topped with Verdi Spumante, Hibiscus Flower*

**Suns Rising 16**

*1793 Sweet Wheat Bourbon, Peach, Lemon, Soda Water, Brown Sugar Simple*

**Solstice 17**

*Valentine Liberator Barrel Aged Gin, Bitters, Simple Syrup, Orange Twist*

**Asteroid Punch 17**

*Bumbu Rum, Passion Fruit Liqueur, Orange Juice, Pineapple Juice, Lime Juice, Orange & Lime*

**Beer**

|                |   |                 |   |                   |   |
|----------------|---|-----------------|---|-------------------|---|
| Coors Light    | 5 | Blue Moon       | 6 | Wolverine Lager   | 6 |
| Michelob Ultra | 5 | Guinness        | 7 | Long Drink Zero   | 6 |
| Corona         | 6 | Mortal Bloom    | 6 | Long Drink Citrus | 6 |
| Modelo         | 6 | All Day IPA     | 6 | Long Drink Cran.  | 6 |
| Sam Adams      | 6 | Two Hearted Ale | 6 | Heineken NA       | 6 |
| Heineken       | 6 | Weihenstephaner | 7 |                   |   |